

Driller Cupcakes

READY IN



120 min.

SERVINGS



12

CALORIES



482 kcal

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 cup brown sugar light packed
- ☐ 3 large eggs
- ☐ 0.1 teaspoon pepper black
- ☐ 1 cup cup heavy whipping cream
- ☐ 0.3 cup maple syrup pure
- ☐ 1.5 cups milk chocolate chips
- ☐ 1 pinch salt
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.5 pound bacon

- ☐ 2 cups flour all-purpose
- ☐ 4 tablespoons butter unsalted ()
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 0.3 cup milk whole

Equipment

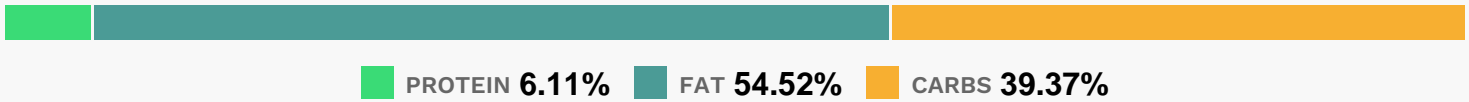
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ sieve
- ☐ hand mixer
- ☐ aluminum foil
- ☐ stove
- ☐ ice cream scoop

Directions

- ☐ Make Butch's Bacon Bits: Preheat the oven to 400°F and adjust the rack in the upper half of the oven. Line a rimmed baking sheet with aluminum foil and place a similar-sized wire cooling rack inside the pan.
- ☐ In a medium-size mixing bowl, combine the brown sugar and pepper.
- ☐ Add the bacon strips and toss in the mixture.
- ☐ Lay the strips in one layer on the rack and top with any leftover sugar.
- ☐ Bake for 25 to 30 minutes until browned. Cool slightly before finely chopping. This will keep for 1 week stored in an airtight container in the refrigerator.
- ☐ Place a baking rack in the center of the oven and preheat the oven to 350°F. Line two 6-cup jumbo-size muffin pans with liners and set aside.

- ☐ Place a strainer over a medium mixing bowl and sift together the flour, baking powder, and salt. Set aside.
- ☐ In a medium-size mixing bowl, with an electric mixer on medium-high speed, beat the butter and brown sugar until well combined.
- ☐ Add the eggs and vanilla and beat until creamy. Scrape down the sides of the bowl and add half of the flour mixture and the milk, beating to combine.
- ☐ Add the rest of the flour mixture and the maple syrup, and continue to mix just until the dry ingredients are incorporated, scraping down the sides of the bowl as needed.
- ☐ Fill each prepared muffin cup with a rounded 1/3 cup batter, about 3/4 full.
- ☐ Bake, rotating the pans halfway through, until the tops are just firm to the touch and a tester inserted in the center of a cupcake comes out clean, about 24 minutes. Leave the cupcakes in the pan on a rack to cool for 5 to 10 minutes.
- ☐ Transfer the cupcakes to the wire rack to cool completely before frosting, about 1 hour.
- ☐ Make the Ganache: In heavy 2-quart saucepan over low heat, melt the butter. Stir in the cream and heat until very hot but not boiling.
- ☐ Remove from the stove and stir in both kinds of chocolate chips until smooth and glossy. Stir in the vanilla and the salt.
- ☐ Transfer to a medium-size mixing bowl, and cool to room temperature. Chilling the mixture in the refrigerator will take about 1 hour. Beat the ganache on medium-high speed until thick and creamy, about 2 to 3 minutes.
- ☐ Cupcake Construction: Get out that ice cream scoop (2 to 2 1/4 inches) and top each cupcake with a generous rounded scoop of frosting.
- ☐ Sprinkle 1 rounded teaspoon of the bacon bits on top of each cupcake. Cupcakes can be refrigerated for up to 3 days in an airtight container, or frozen for 1 month.

Nutrition Facts



Properties

Glycemic Index:22.79, Glycemic Load:13.95, Inflammation Score:-4, Nutrition Score:8.8400000288435%

Nutrients (% of daily need)

Calories: 481.57kcal (24.08%), Fat: 29.36g (45.17%), Saturated Fat: 15.69g (98.08%), Carbohydrates: 47.7g (15.9%), Net Carbohydrates: 46.54g (16.92%), Sugar: 27.93g (31.03%), Cholesterol: 92.68mg (30.89%), Sodium: 211.24mg (9.18%), Alcohol: 0.06g (100%), Alcohol %: 0.06% (100%), Caffeine: 6.45mg (2.15%), Protein: 7.41g (14.81%), Selenium: 16.17µg (23.11%), Manganese: 0.46mg (23.02%), Vitamin B2: 0.34mg (20.06%), Vitamin B1: 0.24mg (15.8%), Phosphorus: 124.68mg (12.47%), Folate: 45µg (11.25%), Vitamin B3: 2.1mg (10.5%), Iron: 1.87mg (10.38%), Vitamin A: 497.51IU (9.95%), Calcium: 98.65mg (9.87%), Copper: 0.15mg (7.34%), Potassium: 242.78mg (6.94%), Magnesium: 26.47mg (6.62%), Zinc: 0.87mg (5.82%), Vitamin D: 0.79µg (5.25%), Vitamin B5: 0.5mg (5%), Vitamin B12: 0.3µg (4.93%), Vitamin B6: 0.1mg (4.85%), Fiber: 1.17g (4.68%), Vitamin E: 0.56mg (3.76%), Vitamin K: 1.66µg (1.58%)